

IN THE CLAIMS

Please amend claims 10, 11, 14 and 15 as follows:

2 10. (Once amended) A method for using a flexible cutting sheet for food  
3 preparation, comprising the steps of:  
4 providing a sheet of flexible resilient plastic material having no tendency to curl  
5 when placed on a flat surface and having a width greater than six inches and  
6 a length greater than ten inches, said plastic material having hardness  
7 means and thickness means for inhibiting perforation by a knife when food  
8 articles are cut upon it and said plastic material having flexibility means for  
9 accommodating flexure of said sheet into an arcuate trough shape having  
10 sufficient cantilever beam strength when flexed around a longitudinal  
11 centerline and held proximate a first end to support an article spaced at least  
12 ten inches from said first end weighing at least five ounces:  
13 placing said sheet on a flat surface;  
14 placing a food article on said sheet;  
15 cutting said food article on said sheet using a knife to produce cut pieces;  
16 flexing said sheet to define an arcuate trough shape;  
17 lifting said sheet in said arcuate trough shape off said flat surface to support said  
18 cut pieces; and  
19 funneling said cut pieces off said sheet in said arcuate trough shape.

2 11. (Once amended) A flexible cutting sheet for food preparation,  
3 comprising:  
4 a sheet of flexible resilient plastic material;  
5 said sheet having means for resisting curling when placed on a flat surface;  
6 said sheet having a width greater than six inches and a length greater than ten  
7 inches.

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8 said sheet having hardness means and thickness means for inhibiting perforation  
by a knife when food articles are cut upon it; and  
10 said sheet having flexibility means for accommodating flexure of said sheet into an  
arcuate trough shape having sufficient cantilever beam strength when flexed  
around a longitudinal centerline and held proximate a first end to support an  
12 article spaced at least ten inches from said first end weighing at least five  
ounces.

2 14. (Once amended) A method for using a flexible sheet for cutting and  
handling food articles thereon, comprising the steps of:  
providing a sheet of flexible resilient plastic material having lay-flat characteristics,  
4 a width greater than 6 inches and a length greater than 10 inches;  
said plastic material having a Rockwell hardness between 72 and 90;  
said plastic material having a thickness between 0.015 inches and 0.030 inches;  
said sheet having sufficient cantilever beam strength when flexed around the  
6 longitudinal centerline and held proximate a first end to support an article  
8 spaced at least 10 inches from said first end and weighing at least 5 ounces;  
10 placing said sheet on a flat surface;  
placing a food article on said sheet;  
12 cutting said food article on said sheet using a knife to produce cut pieces;  
flexing said sheet to define an arcuate trough shape;  
14 lifting said sheet in said arcuate trough shape off said flat surface to support said  
cut pieces; and  
16 funneling said cut pieces off said sheet in said arcuate trough shape.

2 15. (Once amended) A method for using a flexible cutting sheet for food  
preparation, comprising the steps of:

**Please add the following new claims:**

[AMDATHOM98.117]